

Small Plates

ARUGULA SALAD – 12
pomegranate, chevre,
blood orange, candied pecan,
maple balsamic vinaigrette

BURRATA – 14
roasted carrot, pistachio,
trebbiano vinaigrette,
calabrian honey, bread

**FORMAGGIO
E SALUMI – 22**
selection of two cheese & two
meat with accompaniment
Cheese only – 18

BACCALA – 10
smoked white fish, pickled
fresno pepper, celery,
preserved lemon aioli

Pizzette

VIGNOLA – 12
san marzano tomato,
mozzarella, organic basil

UNION WHARF – 14
count neck clam, garlic cream,
pecorino romano,
calabrian chili oil

DANA – 13
calabrian sausage,
san marzano tomato, cipollini,
taleggio

BLYTH – 14
alto adige speck, stracciatella,
fresno pepper, arugula

Pastas

TORTELLINI – 16/28
veal sugo, squash, sage, grana padano,
brown butter crumb

PENNE – 16/27
house bolognese, san marzano tomato,
pecorino romano, fresh herb

BUCATINI – 16/27
bangs island mussels, little neck clams,
chery tomato, bottarga, lemon zest

PAPPARDELLE – 15/25
oyster mushroom, baby spinach,
garlic & leek cream sauce, white truffle crumb

SOURDOUGH BREAD
served with two house butters – 6

Large Plates

STATLER CHICKEN – 25
smoked potato purée, fresh herb,
grilled lemon, broccoli rabe

GRILLED CAULIFLOWER – 18
golden raisin and eggplant caponata,
parsnip puree, crispy shallot

SEARED SCALLOPS – 33
green lentils, caramelized fennel puree,
pancetta, balsamic reduction, olive oil dust

FILET MIGNON – 39
pecorino and herbed farro, kale, parsnip,
cipollini onion, rosemary compound butter

Sides - 7

- **SMOKED MASHED POTATO**
- **BROCCOLI RABE**


- **POLENTA FRIES**
- **MEATBALLS**


*In order to accommodate all of our guests we ask that you limit your dining experience to two hours.


EXECUTIVE CHEF: Mitchell Ryan · **GENERAL MANAGER:** Randa Vashon · **AGM:** Ashley Belanger


Cocktails

Fresh/Savory


 **GALILEO GALILEO—11**
Vodka, Camomilla, Tuaca,
Carpano Bianco, Pear Cordial,
Mace Tincture


 **DARK PASSENGER—13**
Añejo Tequila, Sfumato,
Black Mole Cordial,
Tajin Negra, Chili Threads


 **RIVIERA FIZZ—16**
Green Chartreuse, Aquavit,
Bitter Rosso, Galliano, Lemon,
Lime, Cream, Egg White*


 **CONEY ISLAND SUNDAY—14**
Smith & Cross Rum,
Bimini Coconut, Italicus,
Earl Grey Coconut Cream,
Pineapple, Orange

Bitter


 **FIVE POINTS—12**
Green Coffee Bourbon,
Amaro Abano, Campari,
Punt e Mes, Sherry, Maple


 **AS YOU WISH—12**
Gin, Kina L'Aero, Anisette,
Pomegranate, Bergamot Coulis,
Carbonation

 **THE SMOKING MIRROR—13**
Mezcal, Zirbenz,
Pasubio, Passionfruit,
Vanilla Foam

 **THE SOCIAL CLUB—12**
Scotch, Caperitif,
Montenegro, Grapefruit Stock,
Bottled and Carbonated

Almost Classic

 **THE GIBSON — 11**
London Dry Gin,
Amontillado Sherry,
Charred Cippolini Vermouth,

 **AVERNA MAI TAI — 12**
Averna, Pineapple Rum,
Pistachio Orgeat,
Lime, Mint

 **SICILIAN NEGRONI — 13**
Gin, Antica Torino,
Amaro dell'Etna, Campari,
Salted Grapefruit Oleo

 **BROOKLYN — 14**
Rye, Maraschino,
Wild Sardinia Vermouth,
Amer Picon, Dove Shanks
Charred Apricot Bitters

Wine by the Glass

SPUMANTE

Lacrima Baccus, Cava Reserva Rosado, Penedes, Spain 2017 — 10 / 36
Domaine Bousquet, Brut Rose, Uco Valley, Argentina NV — 10 / 36
Canella, Prosecco, Veneto, Italy NV — 11/40
Victorieux, "Brut Tradition," Champagne, France NV — 20 / 75
Medici Ermete, "i Quercioli," Lambrusco Secco, Emilia-Romagna NV — 10 / 36

BIANCO

Ca' Maiol, Trebbiano di Lugana, Lombardia 2019 — 11 / 40
Ferzo, Pecorino, Terre di Chieti, Abruzzo 2017 — 10 / 36
Vigna Roda, Bianco Veneto, 2018 — 11 / 40
Clara Sala, Sicilia Bianco, Sicily 2019—11 / 40
Michele Alois, "Caiati," Pallagrello Bianco, Campania 2016 — 10 / 40
Stekar, Sivi Pinot, Goriska Brda, Slovenia 2019 — 13 / 48

ROSATO

Paul D, Zweigelt Rose (draft) — 9

ROSSO

La Lastra, Chianti Colli Senesi, Toscana, 2017 — 12 / 44
Elvio Tintero, Nebbiolo, Langhe, Piemonte 2018 — 11/40
Cosimo Taurino, "Notarpanaro," Negroamaro, Salento, Apulia 2011 — 13 / 48
Pala, Silenzi Rosso, Isola dei Nuraghi, Sardegna 2018 — 10 / 36
Col d'Orcia, "Spezieri," Toscana 2018 — 12/44
Giuliano Rosati, Amarone della Valpolicella, Veneto, 2015 — 26 / 102
Luigi Voghera, Barbaresco, Piemonte 2013 — 28 / 112
Tenuta San Leonardo, "Terre di San Leonardo," Trentino 2016 — 15 / 56
Colpetrone, Sagrantino, Montefalco, Umbria 2011 — 15 / 56

Beer

ON DRAFT

Maine Beer Company,
Lunch — 8

Oxbow, Farmhouse
Pale Ale — 8

Bunker, Machine
Czech Pilsner — 7

Allagash White
Belgian Wheat — 7

BOTTLES & CANS

Norumbega Cider, 16oz — 8

Lone Pine, Portland
Pale Ale, 16oz — 8

Oxbow and Birrificio
del Ducato Saison
Dell'Aragosta (bottle) — 14

*contains dairy or egg

BEVERAGE DIRECTOR: Mark Hibbard · BAR LEAD: Morgan Wagner-Holtz · BAR ELDER: Patrick McDonald